

ENTRÉE

STARTERS

GARLIC or HERB BREAD 8

Oven baked baguette, topped with garlic butter or mixed herbs and cut into 4 pieces.

Add cheese 1

SOUP OF THE DAY 7

Homemade soup, please see our wait staff for today's selection. (#GF)

TRIO OF DIPS 14

Toasted grilled pita bread and served with Tzatziki, Hummus and Olive (V)

VEGETABLE SPRING ROLLS 12

3 Asian style vegetable spring rolls served on mixed greens with sweet chilli/soy dipping sauce. (VG)

PEKING DUCK SPRING ROLLS 14

3 Duck Spring rolls served with spicy plum sauce.

PRAWN GYOZA DUMPLINGS 14

Prawn gyoza dumplings (6) served with dipping sauces.

KOREAN FRIED CHICKEN 18

Boneless chicken pieces served with slaw and spicy mayo .

ENTREE CALAMARI 18

Lemon pepper calamari served with a salad garnish.

CREAMY GARLIC & CHILLI PRAWNS Main (8 serves) Entrée (4 serves)

26 17

Prawns coated in a garlic and chilli cream sauce served with steamed rice.

M A I N S

PASTA & RISOTTO PAN DISHES

CARBONARA FETTUCCINE

Main Entrée

28 22

Sautéed bacon pieces with garlic, spring onions and cream topped with parmesan cheese.

CHICKEN & CHORIZO RISOTTO

Main Entrée

29 23

Poached chicken pieces and chorizo with sautéed mushrooms, semi dried tomatoes, tossed with Italian risotto rice, chilli, baby spinach and red peppers, finished with shaved parmesan cheese. (#GF)

CLASSIC VEGETABLE STIR FRY

Main

24

Assorted vegetables tossed with hokkien noodles and dressed in a sweet chilli soy sauce (V).

Add Chicken 6 Add Prawns 8

THAI RED CURRY

Main

24

Fragrant medium heat Thai red curry made with assorted vegetables and coconut cream served with steamed rice and a lime wedge.

Add Chicken 6 Add Prawns 8

(GF = Gluten free) (#GF = Gluten Free on Request) (V = Vegetarian)

CLUB FAVOURITES

M A I N S

LEMON PEPPER CALAMARI 28

Lightly dusted lemon pepper calamari with tartare and choice of sides. (#GF)

CLUB FISH AND CHIPS 28

Lightly battered or grilled Hake fillets with tartare, lemon and a choice of sides. (#GF).

CLASSIC CHICKEN PARMIGIANA 28

300g panko crumbed chicken breast topped with Virginia ham, Napoli sauce, melted cheese and a choice of sides.

CARVERY ROAST 28

Roast of the day served with roast vegetables and accompaniments. (#GF)

LEMON PEPPER BARRAMUNDI FILLET 30

Lemon pepper seasoned Barramundi grilled, served with a choice of sides. (#GF)

BATTERED CHICKEN WITH PLUM SAUCE 28

Tempura battered chicken tenderloins coated in a plum sauce, served with your choice of sides.

LAMBS FRY & BACON 25

Served with gravy and your choice of sides. (#GF)

PORTERHOUSE STEAK 42

300g 10 day grain fed porterhouse served with a choice of sides and sauce; red wine jus, mushroom, peppercorn, gravy, garlic butter or hollandaise. (#GF)

BLACK ANGUS RIB EYE STEAK 56

400g 100 day grain fed rib eye served with a choice of sides and sauce; red wine jus, mushroom, peppercorn, gravy, garlic butter or hollandaise. (#GF)

SIDE CHOICES : Chips and Salad, Chips and Vegetables, Mash and Vegetables or Roast and Steamed Vegetables. (extra sides \$4.00 each) Add steamed rice \$4

SAUCES : Gravy, Red Wine Jus, Peppercorn, Mushroom, Hollandaise (extra sauce \$2.00 each)
Creamy Garlic Prawn Sauce Topper \$8

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M A I N S

SALADS, BURGERS & SANDWICHES

CLASSIC MONTY BEEF BURGER 28

200g beef pattie made in house, topped with cheddar cheese, caramelised onion, mixed salad, sliced tomato, pickle, bacon and spicy tomato relish on a milk bun served with house chips.

STEAK SANDWICH 29

Prime char grilled Porterhouse with salad greens, tomato, cheese, bacon and mustard mayo on grilled Turkish bread, served with house chips.

SOUTHERN FRIED CHICKEN SANDWICH 26

Southern fried chicken sandwich with mixed salad, pickled cucumber, cheddar cheese, chipotle mayo on Turkish bread served with a side of chips.

GRILLED CHICKEN, ROAST PUMPKIN & WALNUT SALAD 29

Grilled chicken tenders with oven baked pumpkin, potato, onion, feta and served on a rocket salad, topped with walnuts and cranberries, drizzled with a balsamic vinegar dressing (#GF).

*Please note that whilst we endeavour to provide for all dietary requirements and needs, we source produce from multiple suppliers whose products are produced on equipment that may contain traces of nuts and/or gluten and other allergens. Also, products produced in this kitchen could also contain the above. If you have any special dietary needs please ensure that the kitchen is aware and we will try our best to accommodate your needs, but the decision to consume a meal remains the responsibility of the diner.

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M A I N S

AUTUMN SPECIALS

VEAL SCALLOPINI

34

Pan seared veal tossed in creamy garlic, mushroom and spinach sauce served with house chips and salad.

GRILLED TASMANIAN SALMON BROCCOLI SALAD

36

Grilled Tasmanian salmon fillet with a raw broccoli salad, chats, avocado, cranberry, red onion, toasted almonds, spring onion, green goddess dressing

WEEKLY SPECIALS

Please check our boards or ask our staff for our weekly specials crafted by our chefs.

EXTRAS: Bowl of Chips \$10 or Wedges \$14

**EXTRA SIDES: Steamed Vegetables, Mashed Potato, Salad or Side Chips \$4
(when purchased as an extra side).**

V E G E T A R I A N

VEGAN

VEGETABLE SPRING ROLLS (VG) 12
 3 Asian style vegetable spring rolls served on mixed greens with sweet chilli/soy dipping sauce (VG).

VEGETARIAN

TRIO OF DIPS (V) ♣ 14
 Toasted grilled pita bread and served with Tzatziki, Hummus and Olive (V).

RAW BROCCOLI SALAD (V) 24
 Raw broccoli salad with chats, avocado, cranberry, red onion, toasted almonds, spring onion, green goddess dressing (V, #GF).

CHAR GRILLED VEGETABLE LASAGNE (V) ♣ 26
 Char grilled eggplant, zucchini and pumpkin layered with pasta, Napoli sauce, baby spinach and basil pesto (V).

TUSCAN VEGETABLE FETTUCCHINE (V) ♣ Main
24
 Fettuccine pasta tossed with seasonal vegetables in a creamy Tuscan sauce served with parmesan (V).

VEGETABLE THAI RED CURRY (V) ♣ Main
24
 Medium heat red Thai curry served with vegetables over rice and salad (V).

VEGETARIAN STIR-FRY (V) • Main
24
 Assorted vegetables served with hokkien noodles, tossed in sweet chilli soy dressing and finished with shallots and crushed peanuts (V).

EXTRAS: Bowl of Chips \$10 or Wedges \$14
EXTRA SIDES: Steamed Vegetables, Mashed Potato, Salad or Side Chips \$4
 (when purchased as an extra side). Add Shaved Parmesan \$2
 VG = Vegan V = Vegetarian

SENIORS MEALS

SOUP OF THE DAY 4

Please see staff for today's soup. Soup must be ordered with a seniors meal.

DUSTED CALAMARI 18

Served with tartare sauce and your choice of sides. (GF)

BATTERED OR GRILLED HAKE FILLET 18

Hake fillet, served battered or grilled, with tartare sauce and your choice of sides. (#GF grilled)

LAMBS FRY & BACON 18

Served with gravy and your choice of sides. (GF)

ROAST OF THE DAY 18

Served with a choice of roast vegetables or mashed potato and seasonal vegetables. (GF)

BATTERED CHICKEN WITH PLUM SAUCE 18

Tempura battered chicken tenderloins, topped with an plum sauce, served with your choice of sides.

CHICKEN SCHNITZEL 18

Served with gravy and your choice of sides.

Add Parmigiana topping 3

HOMEMADE SMOKEY BBQ RISSOLES 18

Served with gravy and your choice of sides

SENIORS PORTERHOUSE STEAK 24

200g Prime steak, cooked to your liking, served with choice of sides and sauce.

TUSCAN VEGETABLE FETTUCCINE (V) 18

Fettuccine pasta tossed with seasonal vegetables in a creamy Tuscan sauce served with parmesan (V).

Add Chicken 6

DESSERT OF THE DAY 5

Please ask our friendly staff for today's selection, served with double cream.

Choice of Sides: Chips & Salad, Chips & Vegetables or Mashed Potato & Vegetables. Extra sides: \$4 each. (GF = Gluten free)

Please let a staff member know if you have any allergies or intolerance's.

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K I D S

KIDS MEALS

FISH & CHIPS BASKET (#GF) (Grilled or battered)	10
NUGGETS & CHIPS	10
CALAMARI & CHIPS (#GF)	10
FETTUCINI NAPOLI (V)	10
KIDS CHICKEN PARMA / SCHNITZEL Served with your choice of sides.	12
GRILLED CHICKEN (#GF) Served with your choice of sides.	12

Add an extra salad or veg side for \$4.00

Kids meals come with a complimentary soft drink or juice
and ice cream with chocolate or strawberry topping.
Please ask our staff to order.

Meals only offered to kids 12 years of age and under.

(#GF = Gluten Free on Request) (#V = Vegetarian on Request)